



## **Château Lamothe-Gaillard - Cuvée Tradition** **AOC BORDEAUX**

### **Vintage 2019**

|                                 |   |
|---------------------------------|---|
| <b>Soil :</b>                   | Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)  |
| <b>Cepage and cultivation :</b> | 90 % Merlot / 10 % Cabernet Franc. 25 to 30 years old vines. Planting density of 3330 vines per hectare. Double Guyot pruning. Natural grass every second row / Cover crop o. |
| <b>Certification :</b>          | Certified organic by Qualisud FR-BIO-16.  |
| <b>Winemaking :</b>             | 3 to 4 weeks maceration. 24 months ageing in tank.  |
| <b>Production :</b>             | 3 600   |
| <b>Tasting :</b>                | Wine with a ruby color, fresh red fruits flavors. Round and silky in mouth, a pleasant wine. To be served between 16 and 18 °C. Open it 1 hour before serving.                |
| <b>Storage :</b>                | 8 - 10 years  |
| <b>Wine and food pairing :</b>  | Ideal for BBQ, red meat or cheese.  |



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